What is claimed:

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- A food composition comprising:
 a perishable solid food material; and,
- an anti-caking composition dispersed in or on the perishable food material, the anti-caking composition having a carbonate-based core material encapsulated by a hydrophobic material.
- The food composition of Claim 1, wherein the carbonate-based core material comprises calcium carbonate, sodium carbonate, magnesium carbonate, potassium carbonate, alkaline earth metal carbonate, ammonium carbonate, sodium bicarbonate, ammonium bicarbonate or combinations thereof.
 - 3. The food composition of Claim 1, wherein the hydrophobic material comprises lecithin, oil soluble colors, mineral oil, vegetable oil, hydrogenated vegetable oil, wax or animal fat.
 - 4. The food composition of Claim 1, wherein the anticaking composition is provided in an amount of from about 0.5% to 6% by weight of the food composition.
- 5. The food composition of Claim 1, wherein the food material has a moisture content greater than 30%.
- 6. The food composition of Claim 1, wherein the food material has a pH lower than 7.0.
 - 7. The food composition of Claim 1, wherein the carbonate-based core material has a mean particle size of about 20 micron.

- 8. The food composition of Claim 1, wherein the hydrophobic material is provided in an amount of from about 1-20% by weight of the anti-caking composition.
- 5 9. The food composition of Claim 1, wherein the hydrophobic material is provided in an amount of from about 20-50% by weight of the anti-caking composition.
- 10. The food composition of Claim 1, wherein the anti-10 caking composition is combined with an anti-caking material in a ratio of about 1:1.
 - 11. The food composition of Claim 1, wherein the food material is cheese.

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- 12. A food composition comprising:
- a perishable solid food material having a moisture content of at least 30% and having a pH less than 7; and,

an anti-caking composition dispersed in or on the perishable food material, the anti-caking composition

- 20 perishable food material, the anti-caking composition having a carbonate-based core material encapsulated by a hydrophobic material.
 - 13. An anti-caking composition, comprising:
- a carbonate-based core material; and,
 - a hydrophobic material encapsulating the core material.
- 14. The anti-caking composition of Claim 13, wherein the 30 carbonate-based core material has a mean particle size of about 10-20 microns.

- 15. The anti-caking composition of Claim 13, wherein the hydrophobic material is provided in an amount of from about 1-20% by weight of the anti-caking composition.
- 5 16. The anti-caking composition of Claim 13, wherein the hydrophobic material is provided in an amount of from about 20-50% by weight of the anti-caking composition.
- 17. The anti-caking composition of Claim 13, wherein the anti-caking composition is combined with an anti-caking material in a ratio of about 1:1.
 - 18. A method for making an encapsulated anti-caking agent comprising the steps of:
- a. providing a carbonate-based core material;
 - b. providing a hydrophobic material; and
 - c. encapsulating the carbonate-based core material with the hydrophobic material to obtain an encapsulated carbonate-based material wherein the rate of carbon
- dioxide formation from the encapsulated carbonate-based material upon exposure to moisture is less than the rate of carbon dioxide formation from the carbonate-based material before encapsulation, upon exposure to moisture.
- 19. The method of claim 18, wherein the carbonate-based core material comprises calcium carbonate, sodium carbonate, magnesium carbonate, potassium carbonate, alkaline earth metal carbonate, ammonium carbonate, sodium bicarbonate, ammonium bicarbonate or combinations thereof.
 - 20. The method of claim 18, wherein the carbonate-based core material has a mean particle size greater than 0.2 microns.

21. The method of claim 18 wherein the carbonate-based core material has a mean particle size of 5 to 100 microns.

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22. The method of claim 18, wherein the hydrophobic coating material comprises lecithin, oil soluble colors, mineral oil, vegetable oil, hydrogenated vegetable oil, wax or animal fat.

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- 23. The method of claim 18, wherein the hydrophobic coating material comprises about 0.01% to about 50% by weight of anti-caking agent.
- 15 24. The method of claim 18, wherein the hydrophobic coating material comprises about 1% to about 20% by weight of anti-caking agent.
- 25. The method of claim 18, wherein when the hydrophobic coating material is solid at room temperature, the hydrophobic coating material comprises at least 0.1% by weight of the anti-caking agent.
- 26. The method of claim 18, wherein the hydrophobic
 coating material is solid at room temperature and the hydrophobic coating material comprises from about 0.5% to about 50% by weight of the anti-caking agent.
- 27. The method of claim 18, wherein the hydrophobic
 30 coating material is solid at room temperature and the hydrophobic coating material comprises at from about 20% to about 50% by weight of the anti-caking agent.

28. The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by atomizing the hydrophobic material onto the carbonate-based core material.

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29. The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by spraying the hydrophobic material onto the carbonate-based core material.

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- 30. The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by a fluid bed.
- 15 31. The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by heating and blending the hydrophobic material with the carbonate-based core material.
- 20 32. The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by spray chilling the hydrophobic material onto the carbonate-based core material.
- 25 33. An anti-caking agent comprising a carbonate-based core material having a mean particle size of 5-20 micron, the core material encapsulated with a hydrophobic coating material wherein the rate of carbon dioxide formation from the encapsulated carbonate-based core material is
- less than the rate of formation of carbon dioxide from the carbonate-based core material without encapsulation by the hydrophobic coating material.

- 34. The anti-caking agent of claim 33, wherein the carbonate-based core material comprises calcium carbonate, sodium carbonate, magnesium carbonate, potassium carbonate, alkaline earth metal carbonate, ammonium carbonate, sodium bicarbonate, ammonium bicarbonate or combinations thereof.
- 35. The anti-caking agent of claim 33, wherein the hydrophobic coating material comprises lecithin, oilsoluble colors, mineral oil, vegetable oil, hydrogenated vegetable oil, wax or animal fat.
- 36. The anti-caking agent of claim 33, wherein the hydrophobic coating material comprises about 0.01% to about 50% by weight of anti-caking agent.
 - 37. The anti-caking agent of claim 33, wherein the hydrophobic coating material comprises about 1% to about 20% by weight of anti-caking agent.

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38. The anti-caking agent of claim 33, wherein when the hydrophobic coating material is solid at room temperature, the hydrophobic coating material comprises at least 0.5% by weight of the anti-caking agent.

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39. The anti-caking agent of claim 33, wherein the hydrophobic coating material is solid at room temperature and the hydrophobic coating material comprises from about 0.1% to about 50% by weight of the anti-caking agent.

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40. The anti-caking agent of claim 33, wherein the hydrophobic coating material is solid at room temperature and the hydrophobic coating material comprises at from

about 20% to about 50% by weight of the anti-caking agent.

- 41. The anti-caking agent of claim 33, wherein the carbonate-based core material is encapsulated by the hydrophobic material by atomizing the hydrophobic material onto the carbonate-based core material.
- 42. The anti-caking agent of claim 33, wherein the

 10 carbonate-based core material is encapsulated by the
 hydrophobic material by spraying the hydrophobic material
 onto the carbonate-based core material.
- 43. The anti-caking agent of claim 33, wherein the carbonate-based core material is encapsulated by the hydrophobic material by a fluid bed.
- 44. The anti-caking agent of claim 33, wherein the carbonate-based core material is encapsulated by the hydrophobic material by heating and blending the hydrophobic material with the carbonate-based core material.
- 45. The anti-caking agent of claim 33, wherein the carbonate-based core material is encapsulated by the hydrophobic material by spray chilling the hydrophobic material onto the carbonate-based core material.